

# Elva Champlin

elva\_champlin@gmail.com | 1-832-702-7413 x4418 | Gary, Japan | <https://linkedin.com/in/Elva.Champlin>

## TECHNICAL SKILLS

---

### Cuisine Styles

Plant-based • Mediterranean • Pastry • French

### Kitchen Skills

Plating

### Operations

HACCP • Event Planning • Supplier Negotiation • Catering

### Soft Skills

Quality Control • Team Leadership • Time Management

## PROFILE

---

Experienced Chef with 13+ years focusing on Fine Dining. Known for quality engineering.

## EMPLOYMENT HISTORY

---

### Executive Chef — Sauer, Stehr and Cronin (2015 - 2016)

- Maintained food cost under 29% with vendor negotiations and waste controls.
- Catered private events for up to 59 guests with 95%+ client satisfaction.
- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.

### Private Chef — Marquardt - Schaefer (2017 - 2019)

- Catered private events for up to 262 guests with 95%+ client satisfaction.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.

## PROJECTS

---

**tenax aro** - Persevering transitional capability

**bibo** - Sharable dynamic encoding

## ACADEMIC BACKGROUND

---

B.A. Hospitality Management, Graham Inc Institute (2020)

## CERTIFICATIONS

---

- Food Safety Manager
- HACCP Level 3
- Certified Sommelier (optional)